

Patent Claims:

1. A baked rye product containing ground grain products with at least 50 % by weight of ground rye product made by the addition of exogenous yeast to the dough and/or maturing the dough for activating the native flour enzymes for at least 12 hours before baking with no sour dough and no dough acidifier being added to the dough, the rye dough having a pH value of more than 4.7 and containing shortening in a quantity of at least .5 % based upon the ground grain product.
2. The baked rye product of claim 1, characterized by the fact that the shortening is added to the dough as oil at a proportion of two to three percent.
3. The baked rye product of claim 1 or 2, characterized by the fact that the baked rye product has a pH value of 6.
4. The baked rye product of one of claims 1 to 3, characterized by the fact that maturing of the dough before baking for activating the native flour enzymes is carried out as a function of the temperature for 3 hours at 37 °C over 12 hours at 20 °C room conditions up to 36 hours at 6 to 8 °C cooling conditions.
5. The baked rye product of one of claims 1 to 4, characterized by the fact that either a direct dough process or a pre-dough process is being used.
6. The baked rye product of one of claims 1 to 5, characterized by the fact that the pH value of the baked rye product is about 6.
7. The baked rye product of one of claims 1 to 6, characterized by the fact that the rye flour has a degree of fineness of from 75 % to 80.

8. The baked rye product of one of claims 1 to 7, characterized by the fact that for improving the maturing of the dough enzymes are added to the dough as hemicellulases at a proportion of .005 % to .015 % based upon the ground rye product.

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9. A rye ciabatta in accordance with one of claims 1 to 8, characterized by the fact that for producing a pre-dough 4.5 kg of rye flour, preferably rye flour T 815 (50 % of the rye flour proportion) are mixed in a spiral kneader with 22.5 g of yeast (.5 % yeast base upon the amount of rye flour in the pre-dough) and 3.6 kg of water and after a dwell time of the pre-dough at room temperature for about 14 hours, a dough is prepared from 4.5 kg of rye flour, 1 kg of high protein content wheat flour, 375.5 g of baking yeast, 220 g of salt, 400 g of olive oil and 3.6 kg of water, the addition of oil being indispensable for improving the dough processing, raising and baking properties of rye flour and that the dough is kneaded slowly for 2 minutes and rapidly for 3 minutes in a spiral kneader, that the temperature of the dough should be 25 °C and that following a dough rest period of 2 hours the dough is separated in pieces of desired size and following raising at a raising climate of 32 °C and 78 % relative humidity for 10 to 15 minutes the rye ciabattas are baked at a temperature of from 250 °C to 260 °C at a normal addition of water vapor for about 20 to 22 minutes.

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10. A boxed bread in accordance with one of claims 1 to 8, characterized by the fact that for preparing a pre-dough 4.5 kg of rye flour T 815 (50 % of the rye flour proportion) are mixed in a spiral kneader with 22.5 g of yeast (.5 % of yeast based upon the quantity of rye flour in the pre-dough) and 3.6 kg of water succeeded by a dwell time of the pre-dough of 20 hours, whereupon 4.5 kg of rye flour, 1 kg of high protein content wheat flour, 77.5 g of yeast, 300 g of olive oil, 220 g of salt, about 3.58 kg of water and as an enzyme for improving the maturing of the dough, .001 g of hemicellulase of a minimum activity of 555

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UXYLHg⁻¹ are added to about 8.85 kg of pre-dough and are kneaded in a spiral kneader for 5 minutes (3 minutes slowly, 2 minutes rapidly) and that thereafter, following raising at a raising climate of about 32 °C and 78 % relative humidity, the pieces of dough are baked at a
5 constant temperature of 230 °C with strong addition of water vapor for about 70 minutes.

11. Rye flat bread sticks in accordance with one of claims 1 to 8, characterized by the fact that a dough is prepared by kneading in a
10 spiral kneader for about 6 minutes 9 kg of rye flour T 815 or T 997, 1 kg of wheat flour T 550, 400 g of olive oil, 250 g of yeast, 220 g of salt and 7 kg of water, whereupon after a dwell time of 20 to 24 hours at a temperature of about 6 °C elongated or round pieces of dough are shaped and, after raising in a raising climate of about 32 °C and 78 %
15 relative humidity, are baked at 240 °C with strong addition of water vapor for 35 to 40 minutes, with no yeast being added if a yeast-free batch consisting of 20 % of the rye flour and water in a 1 : 1 mixing ratio is subjected to spontaneous fermentation at about 30 °C for a period of from 20 hours.

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12. Rye toast bread in accordance with one of claims 1 to 8, characterized by the fact that for preparing the pre-dough 4 kg of rye flour T 815 (50 % of the rye flour proportion) are mixed in a spiral kneader with 20 g of yeast (.5 % of yeast based upon the quantity of rye flour in the pre-
25 dough) and 3.5 kg of water and, following a dwell time at room temperature of the pre-dough of about 15 hours, a dough is produced at a dough temperature of about 26 °C in a spiral kneader from 4 kg of rye flour, 2 kg of high protein content wheat flour, 400 g of olive oil, 180 g of yeast, 200 g of milk powder, 200 g of sugar, 200 g of salt, 100 g of
30 a pentosane-containing baking agent and about 3.5 kg of water which is left to rest at room temperature for 10 minutes whereupon round shaped pieces of dough are pressed flat and, following raising at 32 °C

and 78 % relative humidity for 60 minutes, the toast breads are baked at 220 °C for 35 to 40 minutes.

13. Rye stollen in accordance with one of claims 1 to 8, characterized by
5 the fact that a pre-dough is prepared from 5 kg of rye flour T 815, 25 g of yeast and 4 kg of water which is left to mature for 15 to 20 hours at room temperature and that separately a fruit piece is prepared from 1.5 kg of chopped almonds, 8.3 kg of sultanas, 1.4 kg of candied lemon peel, 300 g of candied orange peel, 150 g of bitter almond flavor, 150 g
10 of lemon peel paste and 400 g of brandy and is left to rest at room temperature for about 16 hours, and that of 18 kg of pre-dough, 5 kg of rye flour T 815, 4.6 kg of butter, 1.5 kg of sugar, 250 g of whole milk powder, 1.2 kg of yeast and the fruit piece stollen dough is kneaded and that the subsequent dough rest lasts 20 minutes at room
15 temperature and that thereafter the dough is separated according to desired stollen size and following raising for 20 minutes at room temperature the stollen doughs are baked in stollen forms at an initial temperature of 200 °C decreasing to 180 °C.
- 20 14. Rye brioche in accordance with one of claims 1 to 8, characterized by the fact that for producing a pre-dough 4.5 kg of rye flour T 815 (50% of the rye flour proportion) is kneaded in a spiral kneader with 22.5 g of yeast (.5% yeast based upon the quantity of rye flour in the pre-dough) and 3.6 kg of water and after a rest period of the pre-dough of up to 20
25 hours, 4.25 kg of rye flour, 1.5 kg of high protein content wheat flour, 280 g of yeast, 400 g of olive oil, 200 g of milk powder, 200 g of sugar, 180 g of salt and about 3.35 kg of water as well as, as desired, spices and / or dried fruit are added to about 7.6 kg of pre-dough and kneaded in a spiral kneader for about 5 minutes after which the dough
30 is subjected to rest at a temperature of about 26 °C for 2 hours, and that the dough is separated into pieces of dough of 600 g or 880 g and kneaded into round shape and thereafter left to raise for 10 to 15

minutes in a raise climate of 32 °C at 78 % relative humidity and afterwards baked at 250 °C decreasing to 220 °C with normal addition of water vapor for 20 to 30 minutes.

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